



CHRISTMAS DAY menu

3 COURSES
ADULTS - £80.00
CHILDREN (UNDER 12) - £35.00
PRE-BOOKING ONLY VIA
WWW.THECROWNSELEY.COM
12PM & 3PM SITTINGS

Starters

Prawn & Crayfish Cocktail (GF)

Served with baby gem lettuce & Marie Rose Sauce

Mediterranean Vegetable Tartlets (V&)

Served with salad & balsamic glaze

Red pepper & Tomato Soup (V&)

Served with toasted ciabatta (GF Available)

Duck Liver & Pork Pâté

laced with orange & Cognac Liqueur, Served with toasted ciabatta

Mains

Traditional Hand Carved Roast Turkey Crown

Served with Duck Fat Roasted Maris Piper Roast Potatoes, Stuffing, Sausage Sage & Onion Stuffing, Pig In Blanket, Home Made Yorkshire Pudding, Honey Roasted Carrots, Savoy Cabbage, Brussel Sprouts, Bread Sauce, Cranberry Sauce and lashings of home made gravy.

21 Day Dry Aged Topside Of Beef

Served with Duck Fat Roasted Maris Piper Roast Potatoes, Stuffing, Sausage Sage & Onion Stuffing, Pig In Blanket, Home Made Yorkshire Pudding, Honey Roasted Carrots, Savoy Cabbage, Brussel Sprouts, Horseradish, Mustard and lashings of home made gravy.

Jewelled Nut Roast (V&)

Served with Roasted Maris Piper Roast Potatoes, Sage & Onion Stuffing, Vegan Yorkshire Pudding, Roasted Carrots, Savoy Cabbage, Brussel Sprouts and lashings of home made Vegan gravy.

Pan Fried Salmon

Fried in Garlic Butter and served with Roasted Maris Piper Roast Potatoes, Honey Roasted Carrots, Savoy Cabbage, Brussel Sprouts and Hollandaise sauce

Desserts

Traditional Christmas Pudding (V&)

Served with Brandy Sauce or Custard. (Vegan Custard Available)

Warm Chocolate Brownie

Served with Madagascan Vanilla Ice Cream

Honeycomb Golden Nugget Cheesecake

Served with Madagascan Vanilla Ice Cream



Childrens Christmas Day Menu

(under 12's only)

Starters

Garlic Ciabatta
Breaded Mozzarella Sticks

Served with ketchup dip

Red pepper & Tomato Soup (V&)
Served with toasted ciabatta (GF Available)

Mains

Traditional Hand Carved Roast Turkey Crown

Served with Duck Fat Roasted Maris Piper Roast Potatoes,
Stuffing, Sausage Sage & Onion Stuffing, Pig In Blanket, Home
Made Yorkshire Pudding, Honey Roasted Carrots,
Savoy Cabbage, Brussel Sprouts, Bread Sauce, Cranberry
Sauce and lashings of home made gravy.

21 Day Dry Aged Topside Of Beef

Served with Duck Fat Roasted Maris Piper Roast Potatoes,
Stuffing, Sausage Sage & Onion Stuffing, Pig In Blanket, Home
Made Yorkshire Pudding, Honey Roasted Carrots,
Savoy Cabbage, Brussel Sprouts, Horseradish, Mustard and
lashings of home made gravy.

Jewelled Nut Roast (V&)

Served with Roasted Maris Piper Roast Potatoes, Sage & Onion
Stuffing, Vegan Yorkshire Pudding, Roasted Carrots, Savoy
Cabbage, Brussel Sprouts and lashings of home made Vegan
gravy.

Battered Chicken Bites

Served with chips & beans or peas

Sausage & Mash

Served with peas & gravy

Desserts

White Chocolate Cookie Dough

Served with Madagascan Vanilla Ice Cream

Warm Chocolate Brownie

Served with Madagascan Vanilla Ice Cream

Ice Cream

Madagascan Vanilla & Salted Caramel Ice Cream

